



**United States
Department of
Agriculture**

**Agricultural
Marketing
Service**

**Fruit and
Vegetable
Division**

**Processed
Products
Branch**

United States Standards for Grades of Canned Freestone Peaches

Effective date June 22, 1979

This is the fourth issue of the United States Standards for Grades of Canned Freestone Peaches. This issue was published in the FEDERAL REGISTER of June 22, 1979 to become effective June 22, 1979.

Previous issues of these standards were:

First Issue:	Effective July 1, 1940
Second Issue:	Effective July 1, 1942
Third Issue:	
Codified:	Effective July 22, 1957
Amended:	Effective June 1, 1969
Amended:	Effective June 20, 1973
Amended:	Effective May 12, 1976

Voluntary U.S. grade standards are issued under the authority of the Agricultural Marketing Act of 1946, which provides for the development of official U.S. grades to designate different levels of quality. These grade standards are available for use by producers, suppliers, buyers, and consumers. As in the case of other standards for grades of processed fruits and vegetables, these standards are designed to facilitate orderly marketing by providing a convenient basis for buying and selling, for establishing quality control programs, and for determining loan values.

The standards also serve as a basis for the inspection and grading of commodities by the Federal inspection service, the only activity authorized to approve the designation of U.S. grades as referenced in the standards, as provided under the Agricultural Marketing Act of 1946. This service, available as on-line (in-plant) or lot inspection and grading of all processed fruit and vegetable products, is offered to interested parties, upon application, on a fee-for-service basis. The verification of some specific recommendations, requirements, or tolerances contained in the standards can be accomplished only by the use of on-line inspection procedures. In all instances, a grade can be assigned based on final product factors or characteristics.

In addition to the U.S. grade standards, grading manuals or instructions for inspection of several processed fruits and vegetables are available upon request for a nominal fee. These manuals or instructions contain detailed interpretations of the grade standards and provide step-by-step procedures for grading the product.

Grade standards are issues by the Department after careful consideration of all data and views submitted, and the Department welcomes suggestions which might aid in improving the standards in future revisions. Comments may be submitted to, and copies of standards and grading manuals obtained from:

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United States Standards for Grades of Canned Freestone Peaches

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Authority: Agricultural Marketing Act of 1946, Secs. 203, 205, 60 Stat. 1087, as amended, 1090, as amended (7 U.S.C. 1622, 1624).

Note: Compliance with the provisions of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act, or with applicable State laws and regulations.

§52.2601 Product Description.

Canned freestone peaches is the product represented as defined in the Standards of Identity for canned peaches (21 CFR 145.170 and 145.171) issued under the Federal Food, Drug, and Cosmetic Act. For the purposes of the standards in this subpart, and unless the text indicates otherwise, the terms **canned peaches or canned freestone peaches** include **canned yellow freestone peaches, canned spiced yellow freestone peaches, canned 'solid-pack' yellow freestone peaches and canned artificially sweetened yellow freestone peaches** as defined in the Standards of Identity.

§52.2602 Styles.

- (a) **Whole** consists of peeled, whole peaches with or without stems removed.
- (b) **Halves** or **Halved** consists of peeled and pitted peaches cut approximately in half along the suture from stem to apex.
- (c) **Quarters** or **Quartered** consists of halved peaches cut into two approximately equal parts.
- (d) **Slices** or **Sliced** consists of peeled and pitted peaches cut into wedged-shaped sectors.
- (e) **Dice** or **Diced** consists of peeled and pitted peaches cut into cube-like parts.
- (f) **Halves and pieces** consists of peeled and pitted peaches in which more than 50 percent, by weight, of the peaches are halves.
- (g) **Pieces, Irregular pieces, or Mixed pieces of irregular sizes and shapes,** consists of peeled, pitted peaches of irregular sizes and shapes or peaches that do not conform to any of the foregoing styles.

§52.2603 Definitions of Terms.

- (a) **Acceptable Quality Level (AQL).** The maximum percent of defective units or the maximum number of defects per hundred units of product, that, for the purpose of acceptance sampling, can be considered satisfactory as a process average.
- (b) **Blemished** means any unit that is affected by scab, hail injury, or discoloration to the extent that the appearance or eating quality is affected

- (1) **slightly;**
 - (2) **materially;**
 - (3) **seriously.**
- (c) **Brightness** means the extent that the overall appearance of the sample unit as a mass is dulled by oxidation, pigmentation, or other causes.
- (1) **Grades A and B** - slightly affected.
 - (2) **Grade C** - materially affected.
 - (3) **Substandard** - fails Grade C.
- (d) **Character** refers to the texture and tenderness of the product as follows:
- (1) **Good character.**
 - (i) **Whole.** The units have a texture typical of properly prepared and processed peaches; the units are at least reasonably tender or the tenderness may be variable within the unit; the units may be slightly hard or slightly soft.
 - (ii) **Halves; halves and pieces; quarters; slices; pieces or irregular pieces.** The units have at least a reasonably tender texture typical of properly prepared and processed freestone peaches and may be soft and materially frayed. The peach halves may have a tendency to flatten.
 - (iii) **Diced.** The product generally has at least a reasonably tender texture typical of properly prepared and processed peaches; the units are intact and not excessively frayed.
 - (2) **Fairly good character.**
 - (i) **Whole.** The units have a fairly tender texture typical of properly prepared and processed peaches; the units may be lacking in uniformity of tenderness and may be substantially hard or very soft.

- (ii) **Halves; halves and pieces; quarters; slices; pieces or irregular pieces.** The units have at least a fairly tender texture typical of properly prepared and processed freestone peaches and may lack uniformity of tenderness. The units may be very soft but not frayed to the extent that their normal shape is destroyed; the units may also be substantially firm.
- (iii) **Diced.** The product generally has a fairly tender texture typical of properly prepared and processed peaches. The units are intact and may be frayed.

(3) **Poor character.**

All styles. The units fail the requirements for fairly good character.

(e) **Color.**

(1) **General.** The color of canned yellow freestone peaches, other than canned **spiced** peaches, refers to the predominant and characteristic color on the surface of whole units, and the outside surfaces of other units. The cut surfaces of such units are also considered when adversely affected by discoloration.

(2) **Individual unit color classifications.**

- (i) **Good color** means peach units that are equal to or better than light orangish-yellow.
- (ii) **Fairly good color** means peach units that fail to meet minimum color requirements for **good color** but are equal to or better than greenish-yellow.
- (iii) **Poor color** means peach units that fail to meet minimum color requirements for **fairly good color**.

(f) **Crushed or broken** in the styles of whole, halves, and quarters means:

- (1) A unit is **crushed** if it has definitely lost its normal shape and is crushed not due to ripeness;
- (2) A unit is **broken** if severed into definite parts. Any unit in halves style that is split from the edge to the pit cavity is not considered broken.

- (g) **Defect.** Any nonconformance of a unit(s) of product from a specified requirement of a single quality characteristic.
- (h) **Extraneous vegetable material.**
- (1) **Small pieces** mean long stems, pieces of twigs not more than 51 mm (2.0 in) in length, or leaf material or portions thereof.
 - (2) **Short stem** means the woody stem that attaches the peach to the twig of the tree and is 3 mm (0.12 in) to 10 mm (0.39 in) in length. Dark brown stems less than 3 mm (0.12 in) in length are also considered as short stems.
- (i) **Flavor and odor. Normal flavor and odor** means that the canned peaches are free from objectionable flavors and odors of any kind.
- (j) **Mechanical damage.**
- (1) **Partial slice**, in the style of slices, is a unit that has a semblance of a slice with respect to thickness and shape but is less than three-fourths of an apparent full slice and that does not bear marks of crushing. Pieces are reassembled to equal an average full size slice and counted as one unit.
 - (2) **Detached piece**, in the style of halves and quarters, is a piece that has the appearance of a slice resulting from an off-suture cut or other improper cutting.
 - (3) **Gouges** mean holes or gouges that do not destroy the normal configuration of the unit but affect the appearance of the unit:
 - (i) **slightly;**
 - (ii) **materially;**
 - (iii) **seriously.**
 - (4) **Off-suture cut**, in the styles of halves and quarters, is a unit that has been cut at a distance from the suture greater than 10 mm (0.39 in) at the widest measurement and the appearance is affected:
 - (i) **slightly;**
 - (ii) **materially;**

- (p) **Unit** means one whole, half, quarter, slice, dice, or piece of peach as applicable for the style.

§52.2604 Recommended Sample Unit Sizes.

Compliance with requirements for factors of quality is based on the following sample unit sizes for the respective style.

- (1) Halves; Quarters -- 25 units.
- (2) Whole -- 25 units.
- (3) Slices -- 50 units or 100 units.
- (4) Diced -- 200 g (7 oz).
- (5) Halves and pieces; Pieces or irregular pieces -- 1000 g (35.3 oz).

§52.2605 Liquid Media and Brix Measurements.

Cut-out requirements for liquid media in canned freestone peaches are not incorporated in the grades of the finished product since sirup or any other liquid medium is not a factor of quality for the purposes of these grades. The **cut-out** Brix measurements for the respective designations are as follows:

Designations	Brix measurements
Extra heavy sirup; Extra heavily sweetened fruit juice(s) and water; or Extra heavily sweetened fruit juice(s).	22° or more but not more than 35°
Heavy sirup; or Heavily sweetened fruit juices(s) and water; or Heavily sweetened fruit juices(s).	18° or more but less than 22°
Light sirup; or Lightly sweetened fruit juice(s) and water; or Lightly sweetened fruit juices(s).	14° or more but less than 18°
Slightly sweetened water; or Extra light sirup; or Slightly sweetened fruit juice(s) and water; or Slightly sweetened fruit juices(s).	10° or more but less than 14°
In water	Not applicable
In fruit juice(s) and water	Not applicable
In fruit juice(s)	Not applicable
Artificially sweetened	Not applicable

§52.2606 Fill of Container.

The standard of fill of container for canned freestone peaches is the maximum quantity of peach units that can be sealed in a container and processed by heat to prevent spoilage, without crushing or breaking such units. Canned freestone peaches that do not meet this requirement are **Below Standard in Fill**.

§52.2607 Recommended Fill of Container for Canned Solid-Pack.

The recommended fill of container for canned solid-pack freestone peaches is not incorporated in the grades of the finished product since fill of container, as such, is not a factor of quality for the purposes of these grades. It is recommended that each container of solid-pack freestone peaches be as full of peaches as practicable without impairment of quality and that the product (including liquid, if any) occupy not less than 90 percent of the volume of the container.

§52.2608 Recommended Minimum Drained Weights.

(a) General.

- (1)** The minimum drained weight recommendations for the various styles in Table I of this subpart are not incorporated in the grades of the finished product since drained weight is not a factor of quality for the purposes of these grades.
- (2)** The recommended minimum drained weights are based on equalization of the product 30 days or more after the product has been canned.

(b) Method for determining drained weight. The drained weight of canned freestone peaches and canned **solid-pack** freestone peaches is determined by emptying the contents of the container, turning the pit cavities down in halves, upon a U.S. Standard No. 8 circular sieve of proper diameter containing 8 meshes to the inch (0.0937-inch \pm 3 percent, square openings) so as to distribute the product evenly, inclining the sieve to an angle of 17 to 20 degrees to facilitate drainage, and allowing to drain for 2 minutes. The drained weight is the weight of the dry sieve. A sieve 8 inches in diameter is used for the equivalent of No. 3 size cans (404 x 414) and smaller, and a sieve 12 inches in diameter is used for containers larger than the equivalent of the No. 3 size can.

(c) Definitions of symbols.

- (1)** \bar{X}_d means the average drained weight of all the sample units in the sample.
- (2)** LL means the lower limit for drained weights of individual sample units.

(d) Compliance with recommended minimum drained weights. A lot of canned freestone peaches is considered as meeting the minimum drained weight recommendations if the following criteria are met:

- (1)** The average of the drained weights of all the sample units in the sample meet the recommended minimum average drained weight (designated as \bar{X}_d in Table I); and

- (2) The number of sample units which fail to meet the recommended drained weight lower limit for individuals (designated as *LL* in Table I) does not exceed the applicable acceptance number specified in the single sampling plan of Table II.

Table I. Recommended Minimum Drained Weights for Canned Freestone Peaches

Container designation (metal, unless otherwise stated)	Container size (overall dimensions)		Over-flow capacity (fluid ounces)	Halves			
	Diameter (inches)	Height (inches)		In extra heavy sirup (ounces)		In any other liquid medium (ounces)	
				\bar{X}_d	<i>LL</i>	\bar{X}_d	<i>LL</i>
8Z tall	211	304	4.8	4.1	5.0	4.3
No. 300	300	407	8.6	7.8	8.8	8.0
No. 303	303	406	9.5	8.6	9.8	8.9
No. 303 glass	17.0	9.5	8.6	9.8	8.9
No. 2	307	409	11.5	10.4	11.9	10.8
No. 2 1/2 glass	28.35	16.1	14.7	16.6	15.2
No. 2 1/2, 7 count or more	401	411	16.6	15.2	17.1	15.7
No. 2-1/2, 6 count or less .	401	411	16.2	14.8	16.7	15.3
No. 10, 24 count or more	603	700	61.0	58.5	62.5	60.0
No. 10, 23 count or less .	603	700	60.0	57.5	61.5	59.0

Table I. (Continued)

Container size (metal, unless otherwise stated)	Quarters, halves and pieces pieces or irregular pieces				Sliced			
	In extra heavy sirup		In any other liquid medium (ounces)		In extra heavy sirup		In any other liquid medium (ounces)	
	\bar{X}_d	<i>LL</i>	\bar{X}_d	<i>LL</i>	\bar{X}_d	<i>LL</i>	\bar{X}_d	<i>LL</i>
8Z tall	4.9	4.2	5.1	4.4	4.7	4.1	4.9	4.3
No. 300	8.8	8.0	9.0	8.2	8.5	7.8	8.7	8.0
No. 303 glass . .	9.7	8.8	10.0	9.1	9.4	8.6	9.7	8.9
No. 303	9.7	8.8	10.0	9.1	9.4	8.6	9.7	8.9
No. 2	11.7	10.6	12.1	11.0	11.3	10.4	11.7	10.8
No. 2 1/2 glass .	16.4	15.0	16.9	15.5	15.8	14.7	16.3	15.2
No. 2 1/2	16.9	15.5	17.4	16.0	16.3	15.2	16.8	15.7
No. 10	63.0	60.5	64.5	62.0	60.0	58.0	61.0	59.0

Table I. (Continued)

Container size (metal, unless otherwise stated)	In extra heavy sirup		In any other liquid medium (ounces)	
	\bar{X}_d	<i>LL</i>	\bar{X}_d	<i>LL</i>
No. 2 1/2	24.0	22.6
Y YNNNo. 10	70.0	67.5	90.0	87.5

Table II
Single Sampling Plan for Drained Weight

Sample size (number of sample units) . . .	3	6	13	21	29
Acceptance No.	0	1	2	3	4

§52.2609 Recommended Minimum Fill Weight.

- (a) **General.** The minimum fill weight recommendations specified in Table III are not incorporated in the grades of the finished product since fill weight, is not a factor of quality for the purposes of these grades.
- (b) **Method for determining fill weight.** Fill weight is determined in accordance with the U.S. Standards for Inspection by Variable and the U.S. Standards for Determination of Fill Weights.
- (c) **Definitions of terms and symbols.** **Subgroup** means a group of sample units representing a portion of a sample.

\bar{X}'_{\min} means the minimum lot average fill weight.

$LWL_{\bar{x}}$ means the lower warning limit for subgroup averages.

$LRL_{\bar{x}}$ means the lower reject limit for subgroup averages.

LWL means the lower warning limit for individual fill weight measurements.

LRL means the reject limit for individual fill weight measurements.

\bar{R}' means a specified average range value.

R_{\max} means a specified maximum range for a subgroup.

Sampling allowance code means a code letter on the Sampling Allowance Chart of the U.S. Standards for Inspection by Variables. This letter identifies the line which gives the amount of sampling allowance to be applied to the specification average for fill weights in order to determine compliance with requirements for fill weight averages for a sample.

- (d) **Subgroup size.** The subgroup size for determination of fill weights shall be five (5) sample units.
- (e) **Compliance with recommended fill weights.** Compliance with the recommended fill weights shall be in accordance with the acceptance criteria specified in the U.S. Standards for Inspection by Variables and the U.S. Standards for Determination of Fill Weights.

Table III - Recommended Fill Weight Values for Canned Freestone Peaches

Container size (metal, unless otherwise designated)	Halves Fill weight values (ounces)							Sampling allowance code
	\bar{X}'_{\min}	$LWL_{\bar{X}}$	$LRL_{\bar{X}}$	LWL	LRL	\bar{R}'	R_{\max}	
8Z tall	5.6	5.1	4.9	4.6	4.1	1.2	2.5	I
No. 300	9.9	9.3	8.9	8.5	7.8	1.6	3.4	M
No. 303	11.0	10.3	10.0	9.5	8.7	1.7	3.7	N
No. 303 glass	11.0	10.3	10.0	9.5	8.7	1.7	3.7	N
No. 2	13.3	12.5	12.1	11.5	10.6	2.1	4.4	Q
No. 2 1/2 glass	18.9	17.9	17.4	16.7	15.6	2.6	5.4	T
No. 2 1/2, 7 count or more	19.4	18.4	17.9	17.2	16.1	2.6	5.4	T
No. 2 1/2, 6 count or less	19.0	18.0	17.5	16.8	15.7	2.6	5.4	T
No. 10, 24 count or more	73.0	71.0	70.4	69.2	67.3	4.4	9.3	B1
No. 10, 23 count or less	72.0	70.3	69.4	68.2	66.3	4.4	9.3	B1

Table III. Continued

Container size (metal, unless otherwise designated)	Sliced Fill weight values (ounces)							
	\bar{X}'_{\min}	$LWL_{\bar{X}}$	$LRL_{\bar{X}}$	LWL	LRL	\bar{R}'	R_{\max}	Sampling allowance code
8Z tall	5.6	5.2	5.0	4.7	4.2	1.1	2.2	H
No. 300	10.0	9.4	9.1	8.7	8.0	1.5	3.2	L
No. 303	11.1	10.5	10.1	9.7	9.0	1.6	3.4	M
No. 303 glass	11.1	10.5	10.1	9.7	9.0	1.6	3.4	M
No. 2	13.4	12.6	12.2	11.7	10.8	2.0	4.2	P
No. 2 1/2	19.6	18.7	18.2	17.6	16.6	2.3	4.9	S
No. 2 1/2 glass	19.1	18.2	17.7	17.1	16.1	2.3	4.9	S
No. 10	74.0	72.5	71.7	70.6	68.9	4.0	8.4	Z
Quarters; Halves and pieces -- Pieces or irregular pieces -- fill weight values								
8Z tall	5.7	5.3	5.1	4.8	4.3	1.1	2.2	H
No. 303	11.3	10.7	10.3	9.9	9.2	1.6	3.4	M
No. 2	13.6	12.8	12.4	11.9	11.0	2.0	4.2	P
No. 2 1/2	19.9	19.0	18.5	17.9	16.9	2.3	4.9	S
No. 10	76.0	74.5	73.7	72.6	70.9	4.0	8.4	Z

§52.2610 Grades.

- (a) U.S. Grade A** is the quality of canned freestone peaches that:
- (1)** Meets the following prerequisites in which the peaches:
- (i)** Have a similar varietal characteristics;
 - (ii)** Have a normal flavor and odor;
 - (iii)** Have overall brightness of the sample unit as a mass and may be slightly affected by dullness;
 - (iv)** Have units that are practically uniform in size and shape in sliced style;
 - (v)** Are practically free from pit material, except for whole style;
 - (vi)** Are practically free from crushed and broken units in the styles of whole, halves, and quarters;
 - (vii)** Do not exceed the aggregate area of peel specified for the style as follows:
 - (A)** Whole - 5.5 cm^2 (0.85 in^2 or $1 \times .85$);
 - (B)** Halves - 4.5 cm^2 (0.7 in^2 or $1 \times .7$);
 - (C)** Quarters - 2.25 cm^2 (0.34 in^2 or $1 \times .34$);
 - (D)** Slices - 50 count - 1.8 cm^2 (0.28 in^2 or $1 \times .28$);
100 count - 3.5 cm^2 (0.54 in^2 or $1 \times .54$);
 - (E)** Dice - 0.5 cm^2 (0.08 in^2 or $1 \times .08$);
 - (F)** Halves and pieces; Pieces; or Irregular pieces - 3.25 cm^2 (0.5 in^2 or $1 \times .5$);
 - (viii)** Have a good character such that the number of units that have fairly good character does not exceed the following:
 - (A)** Whole; Halves; and Quarters - 1 unit;
 - (B)** Slices - 50 count - 3 units; 100 count - 5 units;

- (C) Halves and pieces; and Pieces or irregular pieces - 50 grams;
 - (D) Dice - 10 grams.
 - (2) Is within the limits for defects as classified in Table IV and specified in Tables V, VI, VII, VIII, or IX.
- (b) **U.S. Grade B** is the quality of canned freestone peaches that:
 - (1) Meets the following prerequisites in which the peaches:
 - (i) Have a similar varietal characteristics;
 - (ii) Have a normal flavor and odor;
 - (iii) Have overall brightness of the sample unit as a mass and may be slightly affected by dullness;
 - (iv) Have units that are practically uniform in size and shape in sliced style;
 - (v) Are practically free from pit material, except for whole style;
 - (vi) Are practically free from crushed and broken units in the styles of whole, halves, and quarters;
 - (vii) Do not exceed the aggregate area of peel specified for the style as follows:
 - (A) Whole - 22.5 cm² (3.5 in² or 1 x 3.5);
 - (B) Halves - 19 cm² (3 in² or 1 x 3);
 - (C) Quarters - 9.5 cm² (1.5 in² or 1 x 1.5);
 - (D) Slices - 50 count - 7 cm² (1.1 in² or 1 x 1.1);
100 count - 14 cm² (2.2 in² or 1 x 2.2);
 - (E) Dice - 1.5 cm² (0.23 in² or 1 x .23);
 - (F) Halves and pieces; Pieces; or Irregular pieces - 12 cm² (1.9 in² or 1 x 1.9);

- (D) Slices - 50 count - 15 cm² (2.3 in² or 1 x 2.3);
100 count - 30 cm² (4.6 in² or 1 x 4.6);
 - (E) Dice - 3 cm² (0.5 in² or 1 x .5);
 - (F) Halves and pieces; Pieces; or Irregular pieces - 27 cm²
(4.2 in² or 1 x 4.2);
- (viii) Have a fairly good character such that the number of units that have poor character does not exceed the following:
- (A) Whole; Halves; and Quarters - 3 unit;
 - (B) Slices - 50 count - 5 units; 100 count - 10 units;
 - (C) Halves and pieces; and Pieces or irregular pieces - 100 grams;
 - (D) Dice - 20 grams.
- (2) Is within the limits for defects as classified in Table IV and specified in Tables V, VI, VII, VIII, or IX.
- (d) **Substandard** is the quality of canned freestone peaches that fails to meet the requirements for U.S. Grade C.

§52.2611 Factors of Quality.

The grade of canned freestone peaches is based on compliance with the requirements for the following quality factors:

- (a) Prerequisite quality factors:
 - (1) Similar varietal characteristics;
 - (2) Flavor and odor;
 - (3) Brightness;
 - (4) Uniformity of size of slices;
 - (5) Pit material;
 - (6) Crushed and broken units;

- (7) Peel; and
- (8) Character.
- (b) Classified quality factors;
 - (1) Individual unit color;
 - (2) Workmanship;
 - (3) Blemishes;
 - (4) Uniformity of size of whole, halves and quarters;
 - (5) Mechanical damage; and
 - (6) Extraneous vegetable material.

§52.2612 Classification of Defects.

Defects are classified as minor, major, severe, or critical. Each **X** mark in Table IV represents **one (1) defect**.

Table IV
Classification of Defects

Quality Factor	Defects	Classification			
		Min	Maj	Sev	Crit
	WHOLE				
Individual Unit Color	Fairly good (in grade A & B only)	X			
	Poor (in grade A, B, & C)		X		
Blemished	Slightly	X			
	Materially		X		
	Seriously			X	
Uniformity of Size	Excessive variation (each unit)	X			
Mechanical Damage	Gouged:				
	Slightly	X			
	Materially		X		
	Seriously			X	
	Other mechanical damage;				
	Slightly	X			
	Materially		X		
	Seriously			X	
Extraneous Vegetable Material	Small piece (each piece)				X

Table IV Continued

Quality Factor	Defects	Classification			
		Min	Maj	Sev	Crit
	HALVES AND QUARTERS				
Individual Unit Color	Fairly good (in grade A & B only)		X		
	Poor (in grade A, B, & C)			X	
Blemished	Slightly	X			
	Materially		X		
	Seriously			X	
Uniformity of Size	Excessive variation (each unit)	X			
Mechanical Damage	Off-suture;				
	Slightly	X			
	Materially		X		
	Seriously			X	
	Partially detached piece	X			
	Detached piece		X		
	Shelly unit (in grade A & B only)		X		
	Gouged:				
	Slightly	X			
	Materially		X		
	Seriously			X	
	Other mechanical damage;				
	Slightly	X			
	Materially		X		
	Seriously			X	
Extraneous Vegetable Material	Short stem (each stem)			X	
	Small piece (each piece)				X

Table IV Continued

Quality Factor	Defects	Classification			
		Min	Maj	Sev	Crit
	SLICED				
Individual Unit Color	Fairly good (in grade A & B only)		X		
	Poor (in grade A, B, & C)			X	
Workmanship	Sliver	X			
	Slab		X		
Blemished	Slightly	X			
	Materially		X		
	Seriously			X	
Mechanical Damage	Shelly unit (in grade A & B only)		X		
	Gouged:				
	Slightly	X			
	Materially		X		
	Seriously			X	
	Partial slice	X			
Extraneous Vegetable Material	Short stem (each stem)			X	
	Small piece (each piece)				X

Table IV Continued

Quality Factor	Defects	Classification			
		Min	Maj	Sev	Crit
	DICED				
Individual Unit Color	Fairly good (in grade A & B only-each 8 g)		X		
	Poor (in grade A, B, & C-each 8 g)			X	
Workmanship	Units more than 20 mm (0.79 in) on one edge plus the units that pass through a 5/16 in (8 mm) sieve. <u>3/</u> (each 8 g)	X			
Blemished	Materially (each 8 g)		X		
	Seriously (each 8 g)			X	
Extraneous Vegetable Material	Short stem and small piece (each stem) . .				X
Quality Factor	Defects	Classification			
		Min	Maj	Sev	Crit
	HALVES AND PIECES; PIECES OR IRREGULAR PIECES				
Individual Unit Color	Fairly good (in grade A & B only-each 40 g)		X		
	Poor (in grade A, B, & C-each 40 g)			X	
Blemished	Slightly (each 40 g)	X			
	Materially (each 40 g)		X		
	Seriously (each 40 g)			X	
Extraneous Vegetable Material	Short stem and small piece (each stem) . .				X

3/ Sieve to be used is a five-sixteenths inch sieve as listed in Table I of **Standard Specifications for Sieves**, published March 1, 1940, in L.C. 584 of the National Bureau of Standards, U.S. Department of Commerce.

Table V
Whole

	Grade A				Grade B				Grade C			
	Total <u>2/</u>	Maj	Sev	Crit	Total <u>2/</u>	Maj	Sev	Crit	Total <u>2/</u>	Maj	Sev	Crit
AQL <u>1/</u>	10.0	2.5	1.0	0.4	15.0	10.0	2.5	1.0	25.0	15.0	10.0	2.5

Table VI
Halves: Quarters

	Grade A				Grade B				Grade C			
	Total <u>2/</u>	Maj	Sev	Crit	Total <u>2/</u>	Maj	Sev	Crit	Total <u>2/</u>	Maj	Sev	Crit
AQL <u>1/</u>	15.0	8.5	2.5	0.4	25.0	15.0	5.0	1.0	40.0	25.0	15.0	2.5

Table VII
Slices

	Grade A				Grade B				Grade C			
	Total <u>2/</u>	Maj	Sev	Crit	Total <u>2/</u>	Maj	Sev	Crit	Total <u>2/</u>	Maj	Sev	Crit
AQL <u>1/</u>	12.5	5.0	1.5	0.65	25.0	12.5	5.0	1.5	40.0	20.0	12.5	2.5

Table VIII
Diced

	Grade A				Grade B				Grade C			
	Total <u>2/</u>	Maj	Sev	Crit	Total <u>2/</u>	Maj	Sev	Crit	Total <u>2/</u>	Maj	Sev	Crit
AQL <u>1/</u>	12.5	6.5	2.5	0.4	15.0	8.5	4.0	0.65	20.0	10.0	8.5	1.0

Table IX
Halves and Pieces: Pieces or Irregular Pieces

	Grade A				Grade B				Grade C			
	Total <u>2/</u>	Maj	Sev	Crit	Total <u>2/</u>	Maj	Sev	Crit	Total <u>2/</u>	Maj	Sev	Crit
AQL <u>1/</u>	10.0	2.5	1.0	0.4	15.0	6.5	2.5	1.0	25.0	15.0	6.5	2.5

1/ AQL expressed as defects per hundred units.

2/ Total = Minor + Major + Severe + Critical.

§52.2614 Sample Size.

The sample size to determine compliance with requirements of these standards shall be as specified in the sampling plans and procedures in the **Regulation Governing Inspection and Certification of Processed Fruits and Vegetables, Processed Products Thereof, and Certain Other Processed Food Products** (7 CFR 52.1 - 52.83) for lot inspection and on-line inspection, as applicable.

§52.2615 Compliance with Quality Requirements.

- (a) Lot inspection.** A lot of canned freestone peaches is considered as meeting the requirements for quality if:

 - (1)** The prerequisite requirements specified in §52.2610 are met;
 - (2)** The Acceptable Quality Levels (AQL) in Table V, VI, VII, VIII, and IX, as applicable for the style, are not exceeded.

- (b) On-line inspection.** A portion of production is considered as meeting the requirements for quality if:

 - (1)** The prerequisite requirements specified in §52.2610 are met;
 - (2)** The Acceptable Quality Levels (AQL) in Table V, VI, VII, VIII, and IX, as applicable for the style, are not exceeded.

- (c) Single sample unit.** Each unofficial sample unit submitted for quality evaluation will be treated individually and is considered as meeting the requirements for quality if:

 - (1)** The prerequisite requirements specified in §52.2610 are met;
 - (2)** The Acceptable Quality Levels (AQL) in Table V, VI, VII, VIII, and IX, as applicable for the style, are not exceeded.

Effective date: The United States Standards for Grades of Canned Freestone Peaches shall become effective June 22, 1979, and thereupon will supersede United States Standards for Grades of Canned Freestone Peaches which have been in effect since May 12, 1976.

NOTE: This final rule has been reviewed under the USDA criteria established to implement Executive Order 12044, **Improving Government Regulations**. A determination has been made that this action shall not be classified **significant** under those criteria. A Final Impact Statement has been prepared and is available from Processed Products Branch, Fruit and Vegetable Quality Division, Agricultural Marketing Service, U.S. Department of Agriculture, Washington, D.C. 20250.

Done at Washington, D.C. on: June 19, 1979

/s/ _____

Donald L. Houston
Administrator
Food Safety and Quality Service